

# VANILLA BEAN LEMON BARS

## INGREDIENTS:

crust -

- 2 1/4 cups all-purpose flour
- 2/3 cup confectioners' sugar
- pinch of kosher salt + more for sprinkling
- 2 sticks unsalted butter, at room temperature
- 2 t grated lemon zest
- seeds from 1/2 a vanilla bean

lemon business -

- 1 cup sugar
- 3 eggs at room temperature
- 6 T freshly squeezed lemon juice
- 3 t grated lemon zest
- seeds from 1/2 a vanilla bean

## DIRECTIONS:

1. Preheat your oven to 325F.
2. Make crust. Mix all of the crust ingredients together with an electric mixer beating until mixture resembles crumbs.
3. Press evenly into the base of a 8 or 9-inch square pan. Bake for 20 minutes or until lightly golden. Allow to cool slightly.
4. Make lemon business. Whisk together all of the lemon business ingredients. Pour carefully over the slightly cooled and par-baked crust and return to the hot oven. Bake for 20 more minutes, or until the edges are golden brown and the lemon topping has set. Cool completely on a wire rack before covering and refrigerating overnight. Slice and serve powdered sugar.